





**Eddi Artega**

**PAstry CHEF**  
**RESTAURANT CAELIS IN BARCELONA**

Makes 30 portions

1/2

### MILLOT 74% SOFT SPONGE CAKE

180 g	Pasteurized egg white (1)	Whip the egg whites and albumin for 5 minutes.
22 g	Albumin	Add the sugar at intervals for 7 more minutes.
141 g	Confectioner's sugar	Until a light meringue forms.
261 g	Pasteurized egg white (2)	Mix the melted couverture, egg yolks, egg whites (2) and mix vigorously with the blender.
87 g	Pasteurized egg yolk	Add the almond flour. Mix the rice flour, the cocoa powder and the bicarbonate of soda and add to the previous mixture using the blender.
152 g	<b>MILLOT 74%</b>	When the meringue is ready, add the previous mixture using a spatula to fold in.
109 g	Almond flour	Weight out 200 grams for 30 x 40 cm frames with a thickness of 0.3 mm.
98 g	Rice flour	Makes 4 30 x 40cm sponge cakes.
33 g	Cocoa powder	Bake at 347°F (175°C) /50%h / 7 minutes.
4.3 g	Bicarbonate of soda	

### CHERRY-RASPBERRY COMPOTE

250 g	Cherry puree	Heat the purees and sugar to 194-212°F (90°-100°C).
112.5 g	Raspberry puree	Lower to 158°F (70°C) in an inverted bath and add the previously hydrated gelatin sheets.
72.5 g	Sugar	Add the lemon juice.
10.5 g	200 bloom gelatin sheets	Pour into a 30 x 40 cm frame with a thickness of 0.3 mm and freeze.
4 g	Lemon juice	For 1 frame of 300 g.

### WHIPPED VANILLA GANACHE

210 g	Heavy cream 36%	Heat the smaller portion of cream, inverted sugar and infuse the vanilla for 15 minutes. Increase to 113°F (45°C) and add the glucose powder.
100 g	<b>IVOIRE 35%</b>	Bring to a boil and strain. Make an emulsion with the couverture.
350 g	Heavy cream 36%	Finally, add the larger portion of cream when cold, pass through the blender.
22.5 g	Invert sugar paste	Store in the refrigerator overnight. Whip the cream to a smooth texture.
22.5 g	Glucose powder	Pour into a 30 x 40 cm frame with a thickness of 0.3 mm and freeze. For 2 frames of 300 g each.
1	Vanilla pod	

### ASSEMBLY

Assemble the pre-made 30 x 40 cm sheets. Chocolate sponge cake - whipped ganache - chocolate sponge cake - compote - chocolate sponge cake - whipped ganache and chocolate sponge cake. Freeze. Portion out into 3 x 2 cm and store in an airtight container until use.

### MILLOT 74% AERATED CHOCOLATE

200 g	<b>MILLOT 74%</b>	Boil the water and make an emulsion over the melted couverture, store in the refrigerator for about 10 minutes. Add the soy lecithin, mix and strain.
350 g	Water	Mix at 90-95°F (32-35°C) with the blender.
40 g	Sugar	Store in the refrigerator.
2 g	Lecithin	

### FINISHING

Once made, use a blender to obtain as many air bubbles as possible. Place the rectangles from the previous assembly on racks and cover them with these air bubbles using a ladle. Store in the freezer for 5 minutes and transfer to the refrigerator until ready to use.

### COCOA GLAZE

238 g	Heavy cream 36%	In a saucepan add the invert sugar, cream and liquid glucose and heat to 140°F (60°C). Make a ganache with the cocoa powder.
322 g	Sugar	Put the water and sugar in a saucepan, heat to 257°F (125°C) and make an emulsion with the cocoa powder ganache.
119 g	Liquid glucose	Add the previously hydrated gelatin sheets. Strain through a fine sieve, skim and allow to cool.
95 g	Water	Add the Absolu cristal glaze, mix and pass through a strainer.
36 g	Invert sugar	Store at room temperature until cool. Store in the refrigerator.
44 g	200 Bloom Gelatin	Use at 95°F (35°C).
89 g	Cocoa powder	
200 g	Absolu Cristal Neutral Glaze	

### MILLOT 74% CHOCOLATE MOUSSE

212 g	Water	Mix the water heated to 86°F (30°C) and the garrofin gum with the blender and allow to hydrate for 15 minutes. After this time, add the previously hydrated melted gelatin sheets and the Natur Emul. Pour over the melted couverture at 113°F (45°C), vigorously mix in the blender to emulsify and pass through a fine sieve.
140 g	<b>MILLOT 74%</b>	The mixture should be at 90°F (32°C) before adding the meringue. Whip the egg whites for 4 minutes in the mixer at high speed. Add the oligofructose and whip for another 6 minutes. Until a light meringue forms.
72.7 g	Egg whites	When the meringue is ready, gradually add the previous mixture with the mixer at low speed.
42.8 g	Oligofructose	Finish by very carefully folding the mixture. Pour into a 3 cm diameter hemisphere mold and freeze.
5.3 g	Natur Emul	Its weight is 15 g per mold.
4 g	200 Bloom gelatin sheet	
3 g	Garrofin gum	

### FINISHING

With a needle, dip this frozen mousse hemisphere in the cocoa glaze at 95°F (35°C) and immediately sprinkle cocoa powder over it. Store in the freezer until use. 20 minutes before use, transfer to the refrigerator.



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## RASPBERRY-CHERRY COLD BONBON

150 g	Raspberry puree	:	In a saucepan add the purees, lemon juice and heat to 95°F (35°C).
150 g	Cherry puree	:	Add the previously hydrated gelatin sheets.
40 g	Powdered glucose	:	Mix the sugars with the lemon zest and add to the previous mixture.
30 g	Trehalose	:	Increase to 104°F (40°C) stirring with the whisk.
10 g	Inulin	:	Remove from the induction plate and stir to dissolve completely.
30 g	Lemon juice	:	Strain and pour immediately into small round molds of 1.5 in diameter. Freeze.
2 g	200 bloom gelatin sheet	:	Each unit weighs 10 g.
1 g	Lemon zest	:	

## FINISHING

With a needle, coat with cocoa butter and then dip in a Millot Couverture bath with 10% grape seed oil. Store in the refrigerator. Decorate with a cocoa glaze and gold leaf.

## SHOTS DE CHOCOLATE MILLOT 74%

250 g	Heavy cream 36%	:	Boil the cream and make the emulsion with the couverture, cocoa powder and add the previously hydrated gelatin sheets.
50 g	MILLOT 74%	:	
10 g	Glycerin	:	Add the glycerin when the mixture is at 104°F (40°C).
5 g	Cocoa powder	:	Allow to cool. With a bottle, drip some drops on the liquid nitrogen to make the shots.
2 g	200 bloom gelatin sheets	:	

## CHERRY-RASPBERRY SHOTS

100 g	Fresh raspberries	:	Blend and strain.
100 g	Cherry puree	:	With a bottle, drip some drops on the liquid nitrogen to make the shots.
70 g	Syrup	:	Store in a vacuum blender.
1 g	Xanthan	:	

## CHERRY-RASPBERRY SAUCE

500 g	Cherry smoothie	:	Remove the stone from the cherries and mix in the blender.
250 g	Sugar	:	Make the blond caramel, stop cooking with the puree, the cherry smoothie, and add the kirsch liqueur.
230 g	Raspberry puree	:	Heat to 225°F (107°C).
120 g	Kirsch liqueur	:	Store in the refrigerator.

## PLATING

Pit the cherries and vacuum pack 10 units with 30 grams of cherry sauce. Store in ice-cold water for 2 hours.

Strain and cut into wedges.

Put the cherry wedges and cherry sauce in two points.

We will use two rectangles coated with the aerated chocolate and we will place them in the opposite direction to the cherries.

Then the cold bonbon, with a spherical spoon in the middle of the plate put three spoons of chocolate and cherry shots.

Add the mousse on top of the shots, chocolate shavings, dots of black glaze and elderflower.

Finally, place a fine chocolate flower.